

CATERING MENU

OGcatering.com

Official Catering Partner:



**ONTARIO
BASKETBALL**



Breakfast & Brunch (priced per person - minimum 10 people)

BREAKFAST SPREAD

Individually boxed and bagged

Cheese scrambled eggs, brussels sprout hash, fresh fruit, choice of breakfast pork sausage or maple glazed bacon.

MEDITERRANEAN BREAKFAST SPREAD

Individually boxed and bagged

Garden vegetable scrambled eggs, brussels sprout hash, feta cheese, pico de gallo, fresh fruit.

THE VEGAN WORKS

Individually boxed and bagged

Scrambled just eggs, vegan sausage, gluten free toast, seasonal gluten free pastry, fresh fruit.

PASTRY BASKET

Assorted pastries, whipped brown butter.

BREAKFAST PROTEIN PLATTER

Selection of; maple glazed bacon, peameal bacon, turkey bacon, breakfast pork sausage, soft scrambled eggs, sautéed peppers & onions hash.

Choice of 2 proteins

Choice of 3 proteins

18 TFK FRENCH TOAST

Fried challah bread, cinnamon sugar, white chocolate ganache, maple butter.

6

18

ADD-ONS:

BREAKFAST PORK SAUSAGE **3½ (2 PIECES)**

LAMB SAUSAGE **5½ (1 PIECE)**

21

VEGAN SAUSAGE **10 (2 PIECES)**

MAPLE GLAZED BACON **5½ (4 PIECES)**

PEAMEAL BACON **3½ (2 PIECES)**

BUTTERMILK PANCAKE **3½ (2 PIECES)**

5½

TOAST **2½ (2 PIECES)**

SOFT SCRAMBLED EGGS **3½**

BEEF SAUSAGE & PEPPER SAUTÉE **5**

CORNED BEEF HASH **5**

8½

12

Platters (serves up to 10 people)

BUILD YOUR OWN YOGURT PARFAIT PLATTER

Greek yogurt, granola, fresh berries, chia seeds, mixed nuts & seeds, local honey.

BAGEL & LOX

Everything bagel crostini's, OG cured lox, whipped cream cheese, pickled red onions, tomatoes, cucumbers, capers.

80 TUNA & EGG SALAD PLATTER

Whipped cream cheese, tuna salad, egg salad, fresh bagels, tomatoes, cucumbers, red onions.

93½

143

DECONSTRUCTED BRUSCHETTA PLATTER

Deconstructed, crostini's, tomato basil bruschetta, goat cheese, garlic aioli, crisp capers, balsamic reduction, herb oil.

52



VEGETARIAN
VEGAN
GLUTEN FREE
DAIRY FREE
SPICY
NUT ALLERGEN
HALAL

SOME MENU ITEMS ARE AVAILABLE GLUTEN FREE, VEGETARIAN AND/OR VEGAN UPON REQUEST.

PLEASE NOTIFY US OF ALL INTOLERANCES, ALLERGIES OR DIETARY RESTRICTIONS AS NOT ALL INGREDIENTS ARE LISTED.

Salads & Dips (serves up to 10 people)

HOUSE SALAD

Mixed greens, feta cheese, cucumbers, bell peppers, red onions, cherry tomatoes, lemon & herb vinaigrette.

CAESAR SALAD

Romaine hearts, shredded kale, grana padano, parmesan & herb crumble, creamy dijon dressing.

CHICKEN COBB SALAD

Chopped romaine hearts, grilled chicken, bacon, avocado, goat cheese, chickpea salsa, cucumbers, hard boiled eggs, cherry tomatoes, honey dijon dressing.

BREADS & SPREADS

Hummus, roasted red pepper cream cheese, spinach & artichoke dip, artisanal bread.

GUAC & CHIPS

House-made guacamole, pico de gallo, corn tortilla chips.

CRUDITE PLATTER

Seasonal vegetables, buttermilk ranch.

CAPRESE SALAD

Soft mozzarella, basil pesto marinated heirloom tomatoes, fresh basil, balsamic reduction.

GREEK SALAD

Romaine hearts, feta cheese, kalamata olives, cucumbers, bell peppers, red onions, marinated grape tomatoes, fresh dill, lemon & herb vinaigrette.

59½ STRAWBERRY & SPINACH SALAD

Baby spinach, fresh strawberries, goat cheese, pumpkin seeds, sweet & spicy pecans, lemon & herb vinaigrette.

60 MEDITERRANEAN PASTA SALAD

Penne pasta, basil pesto, feta cheese, kalamata olives, bell peppers, red onions, heirloom grape tomatoes, roasted zucchini, fresh herbs, sundried tomato pesto vinaigrette. *Substitute for gluten free pasta available upon request.*

102½ PRIMAVERA PASTA SALAD

Farfalle pasta, basil pesto, bell peppers, red onions, heirloom grape tomatoes, grana padano, fresh herbs. *Substitute for gluten free pasta available upon request.*

49½ CREAMY DILL SLAW

Shaved cabbage with super greens, apples & radishes, fresh herbs, creamy dill & dijon dressing.

60½ BEET & WALNUT SALAD

Roasted beets, goats cheese, walnuts, baby spinach, honey mustard vinaigrette.

75 TUNA SOBA SALAD BOWL

Sesame crusted ahi tuna, soba noodles, baby spinach, mandarin oranges, julienne vegetables, hoisin sesame vinaigrette.

PROTEIN ADD-ONS (SERVES UP TO 6 PEOPLE):

GRILLED CHICKEN   

49½

SMOKED PULLED BEEF BRISKET 

49½

MAPLE CHILI SALMON 

55

TANDOORI CHICKEN LEGS   

38½

CAJUN SHRIMP  

49½

JERK CHICKEN LEGS   

38½

Artisanal Sandwich Platter (serves up to 8 people)

SIGNATURE COLD SANDWICH PLATTER

79

6 Sandwiches per platter. Choice of 2 selections per platter. Artisanal bread. *Substitute for gluten free bread available upon request*

ROAST BEEF

Provolone, arugula, onion jam, pickled mustard seeds, horseradish aioli.

ROASTED CHICKEN

Havarti, arugula, roasted bell peppers, chipotle aioli.

ANTIPASTI

Provolone, arugula, roasted mixed vegetables, sundried tomato pesto, garlic herb aioli.

CAPRESE

Soft mozzarella, arugula, heirloom tomatoes, fresh basil, sundried tomato pesto, garlic herb aioli, balsamic reduction.

CALABRESE

Soppressata, lemon whipped ricotta, arugula, rosemary honey, kalamata olives, pickled chilies.

TURKEY BRIE

Smoked turkey, brie cheese, baby spinach, dried cranberries, granny smith apples, chipotle aioli.

TURKEY BACON CLUB

Smoked turkey, smoked bacon, white cheddar, lettuce, tomatoes, chipotle aioli.

PESTO CHICKEN

Roasted chicken, basil pesto, havarti cheese, roasted red peppers, baby spinach, garlic herb aioli.

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Family Platters (serves up to 10 people)

SEAFOOD PLATTER

Cocktail shrimp, N.Z. mussels, fresh shucked oysters, ceviche, cocktail sauce, lemons, mignonette, tortilla chips.

CHEESE PLATTER

4 Local cheeses, house-made dip, hot dijon mustard, preserves, marinated olives, local honey, assorted dried & fresh fruit, crackers, crostinis.

187 CHARCUTERIE PLATTER **200**

4 Artisanal cured meats, house-made dip, hot dijon mustard, preserves, marinated olives, local honey, assorted dried & fresh fruit, crackers, crostinis.









190 CHARCUTERIE & CHEESE PLATTER **230**

4 Artisanal cured meat, 4 local cheeses, house-made dip, hot dijon mustard, preserves, marinated olives, local honey, assorted dried & fresh fruit, crackers, crostinis.

BUILD YOUR OWN TACOS (2 TACOS PER PERSON)

Includes: Flour tortillas, lettuce, pico de gallo, limes, cilantro, guacamole, pickled red onions, chipotle aioli, salsa verde, hot sauce.

PROTEIN OPTIONS:

Chicken tinga   	192 (serves 12 people)	Cajun shrimp  	174 (serves 12 people)
Smoked pulled beef brisket  	192 (serves 12 people)	Pork carnitas, pineapple salsa 	320 (serves 20 people)
BBQ Jackfruit  	192 (serves 12 people)		

Pastas & Macs (serves up to 10 people)

Substitute for gluten free pasta available upon request

OLD TIME CLASSIC MAC & CHEESE

Short noodle, bechamel cheddar cheese sauce, cheese blend, parmesan herb crumble.

LOBSTER MAC & CHEESE

Short noodle, rosé cheese sauce, atlantic lobster, cheese blend, pico de gallo, parmesan herb crumble.

TRUFFLE MAC & CHEESE

Short noodle, bechamel cheddar cheese sauce, mushroom duxelles, goat cheese, truffle oil, parmesan herb crumble.

SOUTHERN SMOKE MAC

Short noodle, bechamel cheddar cheese sauce, BBQ sauce, smoked beef brisket, pickled jalapeños, sweet white onions, garlic crunch.

CAJUN SHRIMP MAC

Short noodle, bechamel cheddar cheese sauce, marinated shrimp, pickled jalapeños, pico de gallo.

MUSHROOM PENNE

Penne pasta, basil pesto cream sauce, roasted mushroom melange, baby spinach, grana padano.

86 TIGER SHRIMP PASTA **90**

Penne pasta, rosé sauce, herb marinated tiger shrimp, olive oil poached heirloom grape tomatoes, parmesan herb crumble.

MP 96 RIGATONI DI POMODORO **65**

Rigatoni pasta, pomodoro sauce, olive oil poached heirloom grape tomatoes, grana padano.

96 RIGATONI BOLOGNESE **117**

Rigatoni pasta, pomodoro sauce, grana padano, parmesan herb crumble.

117 CLASSIC LASAGNA **110**

All beef bolognese meat sauce, bechamel cheddar cheese sauce, pomodoro sauce, cheese blend.

117 VEGETARIAN LASAGNA **75**

Bechamel cheddar cheese sauce, pomodoro sauce, roasted vegetables, cheese blend.

80 SEAFOOD PAELLA **120**











































Orzo pasta, tomato saffron broth, tiger shrimp, P.E.I. mussels, chorizo sausage, garlic rapini, pico de gallo.

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Finger Foods Per Dozen

BEEF SLIDERS 	Beef patty, hush sauce, cheddar cheese, house-made pickles, sweet onions, potato bun.		
BBQ BRISKET SLIDERS 	Smoked pulled beef brisket, BBQ sauce, horseradish aioli, potato bun. <i>Served with creamy lemon dill coleslaw & house-made pickles.</i>		
FRIED CHICKEN SLIDERS 	Marinated white meat, chili aioli, potato bun. <i>Served with creamy lemon dill coleslaw & house-made pickles.</i>		
MEATBALL SLIDERS 	All beef Italian style meatball, pomodoro sauce, arugula, whipped goat cheese, potato bun.		
PORK BELLY SLIDERS	48 hour slow cooked pork belly, sweet lemon grass & soy glaze, toasted sesame, cucumbers, cilantro. <i>Served with kimchi.</i>		
GRILLED HALLOUMI SLIDERS 	Herb marinated halloumi cheese, garlic aioli, bell peppers, caramelized onions, potato bun.		
TEMPURA ASIAN EGGPLANT SLIDERS 	Crispy sweet Asian eggplant, chili aioli, julienne carrots, cucumbers, cilantro, potato bun.		
PLANT BURGER SLIDERS 	Sundried tomato plant based patty, roasted garlic & basil aioli, pickled cucumbers, potato bun.		
BBQ BEEF CROQUETTES 	Dijon aioli, pickled red onions.		
CORN BREAD  	Parmesan snow, whipped brown butter.		
MEXICAN STREET CORN SEASONAL 	Roasted half cobs, chipotle aioli, feta cheese, pico de gallo, cilantro.		
CLASSIC TOMATO BRUSCHETTA 	Crostini's, tomato basil bruschetta, goat cheese, garlic aioli, crisp capers, balsamic reduction, herb oil.		
CHICKEN TENDERS 	House-made, buttermilk marinated, special seasoning. <i>Served with maple buffalo sauce and garlic herb aioli.</i>		
OYSTERS  	Fresh catch, hot sauce, lemons, mignonette, cocktail sauce.		
BEEF SPIEDINI  	Herb marinated. <i>Served with tzatziki sauce.</i>		
66 CHICKEN SPIEDINI  	Herb marinated. <i>Served with tzatziki sauce.</i>		60
66 LAMB SPEDUCCI  	Herb marinated. <i>Served with tzatziki sauce.</i>		60
TOFU KEBABS    	<i>Served with satay sauce.</i>		48
66 CAPRESE SKEWERS  	Herb and olive oil poached grape tomatoes, pesto marinated bocconcini, balsamic reduction, herb oil.		48
78 SANTORINI SKEWERS   	Herb marinated feta cheese, bell peppers, tomatoes, cucumber, kalamata olives.		48
60 LEMONGRASS CHICKEN SKEWERS   	<i>Served with satay sauce.</i>		60
LEMONGRASS BEEF SKEWERS   	<i>Served with satay sauce.</i>		60
72 MUSHROOM ARANCINI 	Saffron and mushroom risotto style rice, cheese blend, panko and herb crusted, parmesan snow. <i>Served with garlic aioli.</i>		55
60 KIMCHI ARANCINI 	Gojuchang and kimchi risotto style rice, cheese blend, panko and herb crusted. <i>Served with chili aioli.</i>		48
46 1/2 CHICKEN ADOBO LOLLIPOPS 	Filipino adobo marinated, sweet soy glazed, scallions, garlic crunch, pickled red chilies.		72
46 1/2 WATERMELON TARTARE SEASONAL 	Compressed watermelon, sesame vinaigrette, rice crisp.		60
27 WATERMELON & FETA SEASONAL 	Watermelon, tajin, feta cheese, cucumber, pomegranate glaze, basil.		64
48 SHRIMP TOSTADA	Blackened tiger shrimp, corn tostada, avocado & corn salsa, chimichurri.		74
48 CHIPOTLE CORN TACO 	Chipotle corn, feta cheese, cucumber, wonton chip.		49
SOUR CREAM & ONION FISH CAKES	Panko crusted, Cajun sour cream, tobiko.		74
MP min 5 doz			
60			

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14" Flat Breads

MARGHERITA

Pomodoro sauce, ricotta cheese, shaved parmesan, grape tomatoes, balsamic reduction, basil.

MUSHROOM

Basil pesto, roasted mushrooms, bocconcini cheese, shaved parmesan, balsamic reduction, basil.

CALABRESE

Pomodoro sauce, calabrese sausage, bocconcini cheese, confit garlic, kalamata olives, pickled red chillies, arugula, rosemary honey.

18 PEPPERONI 20

Pomodoro sauce, mini pepperoni, cheese blend, shaved parmesan, basil.

20 PROSCIUTTO & FIG 23

Sundried tomato pesto, ricotta cheese, prosciutto, roasted figs, confit garlic, shaved parmesan, arugula, balsamic reduction.

23

Live Action Stations

Minimum 20 guests, chef attendant required, labour \$35/hour, minimum 3 hours, off-site equipment fee required.

FAJITAS STATION

Cajun chicken, cajun steak, sautéed onions and peppers, sofrito rice, flour tortillas, guacamole, cheese blend, pico de gallo, salsa verde, limes, hot sauces.

MAC & CHEESE STATION

Short noodle, bechamel cheddar cheese sauce, cheese blend, parmesan herb crumble, double smoked bacon, pico de gallo, pickled red chillies, scallions, spicy aioli.

SMOKED BEEF BRISKET CARVING

(serves up to 20 people)

Smoked & hand carved. Served with shaved sweet onions, creamy lemon dill slaw, house-made pickles, BBQ sauce, slider buns.

15 SEAFOOD BAR 30

(5 pcs per person)

Jumbo tiger shrimp, selection of live shucked west and east coast oysters, horseradish, mignonettes, lemons, cocktail sauce, hot sauce.

9 PIZZA STATION 8

Selection of margherita, mushrooms, calabrese, pepperoni, prosciutto & fig pizzas.

380 BUILD YOUR OWN FRENCH TOAST STATION 11

Challah, cinnamon sugar, maple syrup, brown butter, berry compote, fresh fruit, fresh whipped cream, chocolate ganache, white chocolate ganache.

BUILD YOUR OWN OMELETTE STATION 10


































Topping selections: onions, peppers, double smoked bacon, cheese blend, tomatoes, mushrooms, ham, spinach, roasted turkey.

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Comfort Food (serves up to 10 people)

TANDOORI CHICKEN  			
Marinated chicken legs, mint chutney.			
ROASTED LAMB SHOULDER  			
Chimichurri sauce.			
JUMBO GARLIC SHRIMP 			
Black tiger shrimp, white wine sauce.			
LEMONGRASS CHICKEN 			
Sweet soy and lemongrass marinated chicken legs. <i>Served with garlic herb aioli.</i>			
JERK CHICKEN 			
Chef's signature, jerk marinated & smoked chicken legs. <i>Served with jerk BBQ sauce & garlic herb aioli.</i>			
GARLIC HERB WHOLE ROAST CHICKEN   			
Slow roasted whole capon chicken, garlic herb & citrus glazed. <i>Served with au jus.</i>			
SMOKED BEEF BRISKET 			
Smoked & hand carved. <i>Served with shaved sweet onions, creamy lemon dill slaw, house-made pickles & BBQ sauce.</i>			
SMOKED BEEF RIBS 			
<i>Served with shaved sweet onions, creamy lemon dill slaw, house-made pickles & BBQ sauce.</i>			
KAMAYAN FEAST 			
Garlic rice, pansit, chicken insal, BBQ pork liempo, lumpiang shanghai, kropek, grilled eggplant, grilled okra, mango served with coconut vinegar, toyomansi, bagoong, pico de gallo.			
MAPLE CHILI SALMON 			
Maple, sesame, soy, ginger & chili glazed, toasted sesame seeds, scallions, radishes.			
MEDITERANNEAN SALMON  			
Dijon rubbed & herb encrusted, caperberries, olive oil poached heirloom grape tomatoes. <i>Served with lemon dill sauce & fresh herbs.</i>			
HUNTER'S CHICKEN			
Pan seared skin on chicken breasts, red wine demi cream sauce, sauteed mushrooms, pickled mustard seeds.			
53	LEMON HERB CHICKEN 		90
Pan seared skin on chicken breasts, white wine lemon caper sauce, lemon sage.			
148 1/2	CHICKEN PARMESAN 		90
Panko & herb crusted chicken breasts, pomodoro sauce, fresh mozzarella, roasted cherry tomatoes.			
MP	VEAL PARMESAN 		90
Panko & herb crusted, pomodoro sauce, fresh mozzarella, roasted cherry tomatoes.			
75	SMOKED BBQ CHICKEN  		75
Smoked chicken legs, pickled red onions. <i>Served with bbq sauce.</i>			
75	PORK SCHNITZEL		75
Panko & herb crusted loin. <i>Served with grilled lemons and au jus.</i>			
75	CHICKEN SCHNITZEL 		75
Panko & herb crusted chicken breasts. <i>Served with grilled lemons and au jus.</i>			
300	VEAL SCHNITZEL 		75
Panko & herb crusted. <i>Served with grilled lemons and au jus.</i>			
115	ROSEMARY PORK CHOPS		90
Herb crusted loins, mushroom herb sauce, pickled mustard seeds.			
155	EGGPLANT PARMESAN  		65
Panko & herb crusted eggplant, pomodoro sauce, fresh mozzarella, roasted cherry tomatoes..			
160	CAULIFLOWER GRATIN 		65
Roasted cauliflower, alfredo sauce, parmesan herb crumble.			
160	CHILI TOFU 		50
Sautéed tofu crumble, fresh herbs, hoisin chili sauce, toasted sesame seeds.			
160	TOFU KATSU   		50
Sesame panko crusted, teriyaki, chili aioli, garlic aioli.			
90	"BUTTER CHICKEN" TOFU  		50
Panko crusted, tomato cream sauce, pico de gallo.			
	RICOTTA "MEATBALLS" 		63
Pomodoro sauce, sautéed spinach, caramelized onions, fresh herbs, cherry tomatoes, parmesan snow.			



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Sides (serves up to 6 people)

ARTISANAL BAKED BREAD

Garlic herb oil, sea salt.
Served with whipped brown butter.

LEMON GARLIC BROCCOLINI

MARKET VEGETABLES

GINGER SCALLION RICE

Fried garlic, pico de gallo.

20 LEMON HERB & GARLIC ROASTED POTATOES 48

CREAMY MASHED POTATOES 48

66 CRISPY SMASHED POTATOES 66

Smashed potatoes, garlic aioli, double smoked bacon, truffle oil, parmesan snow, chives.

48 48 ROASTED BRUSSELS SPROUTS 58

Balsamic glazed, caramelized onions, double smoked bacon, truffle oil.

Sweet Endings

ASSORTED DESSERT PLATTER (SERVES UP TO 12 PEOPLE)

Chef's choice of strawberry tarts, blueberry tarts, beignets, freshly baked cookies, churro's.

TIRAMISU (SERVES UP TO 12 PEOPLE)

Lady fingers, mascarpone cream, kahlua.

DOUGHNUTS

Cinnamon & sugar dusted, dulce de leche.

CHURRO'S

Cinnamon sugar dusted, dulce de leche, selection of traditional and chocolate stuffed.

66 ASSORTED BAKED COOKIES 26½ per doz




Chef's choice of chocolate chunk, salted caramel, white chocolate & macadamia, snickerdoodle.

66 WHITE CHOCOLATE BROWNIE 46½ (2 doz)

White and dark chocolate chips.

24 per doz FRESH FRUIT PLATTER (SERVES UP TO 12 PEOPLE) 71½

24 per doz TROPICAL FRESH FRUIT PLATTER 90

(SERVES UP TO 12 PEOPLE)   

UBE CHEESECAKE 60 per cake

Beverages

CANNED SOFT DRINKS

Coke, diet coke, ginger ale

BOYLANS SODA

Root beer, black cherry, cream soda, ginger ale, orange soda

BOTTLED WATER

Still
Sparkling

FRESHLY SQUEEZED BOTTLED JUICES (12oz)

Orange, grapefruit, apple, cold combat (orange, grapefruit, lemon, ginger & cayenne)

Refresh mint (pineapple, apple, lemon & mint)

2¼ BOTTLED BREAKFAST SMOOTHIE (15oz) 6¼

Selection of Green Machine or Strawberry Banana

3¼ COFFEE & TEA STATION TO GO

Choice of regular coffee, decaf coffee, hot water with 2 types of loose leaf sachets. Includes milk, cream, disposable cups, lids, stir sticks, white sugar, brown sugar and splenda.

3 3½ Serves up to 10 people 36 Serves up to 40 people 120

7 Hatch Cold Shots black (100ml) 4

Hatch Cold Shots w/ oat milk (100ml) 4

Hatch Cold Brew (355ml) 5

9 Hatch Chocotado's (100ml) 4

Ask our events coordinator for our full service catering options including but not limited to setup, tear down & staffing to ensure your event is worry-free. Additional charges may apply.

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Who we've worked with

Below are just a few of the organizations we've had the pleasure of serving. Want to add yours to the list? Reach out today.

